



BAR MENU

SNACKS

**ROASTED RED PEPPER HUMMUS 9

smoked paprika, olive oil, pita

SHRIMP BOUDIN 14

House made shrimp and rice sausage w/ sweet and spicy dipping sauce (* without crackers)

BUTCHER'S BLOCK \$19

Chef's pick of local charcuterie and artisan cheeses with fresh made jam, pickled vegetables and lavosh

*CITRUS SHRIMP COCKTAIL \$12

Argentine Red Shrimp poached in fresh citrus juice served with spicy cocktail sauce

GARDEN

**CAESAR SALAD 8

Chopped romaine, parmesan cheese and focaccia croutons

SANDWICHES

CHEESEBURGER 14

LTO, house pickles, egg bun, cheese cheddar,

PULLED PORK SLIDERS 12

Mesquite smoked pork shoulder, BBQ sauce and creamy slaw

*WEDGE SALAD 9

Iceberg lettuce wedge w/ marinated cherry tomatoes, cucumbers, bacon and green goddess dressing

We use local, organic, sustainable products whenever possible
Please advise your server of any food allergies prior to ordering.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illness.

* Gluten free

** Vegetarian